



2925 Richmond Ave Ste 140
Houston, TX 77098
@moneycathtx

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Executive Chef/Owner: Sherman Yeung
Chef de Cuisine: Jio Dingayan
Head Sushi Chef: Steve Nguyen
Assistant General Manager: Ashley Castro
General Manager: Le Chau

vegetable

gem salad 11

shaved asian pear salad, asian green goddess, pickled shallots, candied garlic

tomato garden 12

herloom tomato, black garlic cheese foam, herb trinity, squid ink soil

sunomono 6

pickled cucumber, melon, mint, passionfruit granita

brussels sprouts 7

ginger soy tare

tempura

scallop tempura 17

u10 scallop, tentsuyu, curry salt

maitake karaage 12

maitake mushrooms, hot honey buffalo, nori ranch

tempura pickles 6

nori ranch, seasonal pickles

robata

shishitos 9

nagatoshi farms shishitos, togarashi tare, lime

hamachi kama 22

12 hour koji cured hamachi collar, house xo, lime

chilean sea bass 38 / caviar upgrade MKT

24 hour miso cured banana leaf wrapped, cashew maple lemongrass broth, thai basil, candied pine nuts, snap peas

short rib 26

72 hour sous vide short rib, kare tare mustard, toasted peanut, san bai zu pear, togarashi

Hot tastings

honey vanilla milk buns 12 / caviar upgrade MKT

cultured compound butter, smoked trout roe, bee2bee honey

chuturo toast 25

squid ink milk bread, burnt honey cream cheese, 12 hour cured chuturo

hotate chawanmushi 18 / caviar upgrade MKT

corn & chive taiyaki, steamed egg custard, u10 scallop, mitsuba

curried mussels 23

mussels, sake curry beurre blanc, root vegetables, scallion pancake +5 with udon noodles

okonomiyaki 18

braised heritage pork, cabbage pancake, 48 hour bbq sauce, yuzu curd

katsu sando 16

chicken katsu, japanese tartar sauce, tamari caramel, house milk bread

uni pasta 38 / caviar upgrade MKT

fresh nori fettucini, uni soubise, parmesan crisp, smoked trout roe

A5 MKT

miyazaki prefecture, wagyu fat allium foam, salt flight

cold tastings

canh chua 24

nori goma crusted, honey kizame aioli, pineapple tamarind granita, asian trinity

hamachi gazpacho 16

roasted tomato gazpacho, bosc pear, thai basil, candied pistachio

hotate coco 18

hokkaido scallop, coconut milk, cara cara orange, gochugaru salt, chili oil, candied garlic chips

oysters two ways 18

melon mignonette, shishito parsley oil & kimchi granita, coconut foam

sake char 16

char siu beet cured salmon, blood orange, salmon chicharrón, smoked sesame oil, soy dashi

makimono

hama nashi 12

hamachi, compressed asian pear, avocado, cilantro lime kosho, crispy shallots

yuzu aitsu 12

salmon, shiso, cucumber, cara cara orange

spicy crunchy tuna 12

spicy tuna, cucumber, tempura crunch, kimchi aioli

negi toro 16

fatty tuna, chive, braised daikon, basil leaf, roasted corn avocado purée

steve-o's grand slam 24

tamago katsu, avocado, american wagyu, chimichurri béarnaise

hota ebi 15

chopped spicy scallop, panko fried shrimp, avocado, lemongrass tare

nigiri / sashimi

sake bakkafrøst salmon 6/12

hamachi yellowtail 6/12

ikura salmon roe 4/8

bluefin akami lean blue fin 8/16

bluefin chu toro medium fatty blue fin 12/24

bluefin o toro fatty blue fin 16/32

unagi eel 5/10

hotate scallop 8/16

kanpachi amberjack 7/14

ora king salmon (new zealand) 9/18

tasmanian trout ocean trout 8/16

suzuki sea bass 6/12

madai red seabream 7/14

uni uni MKT/MKT

foie gras hudson valley 12

A5 miyazaki wagyu 15

seven set seven piece premium nigiri 54

three kind three kind sashimi 38

salmon flight bakkafrøst, ora king, ocean trout 40

belly flight salmon belly, hamachi belly, o toro 47

bluefin flight akami, chu toro, o toro 62

dessert

cocoa mochi brownie 16

hojicha ice cream, valrhona chocolate cremeaux, tamari caramel, candied pine nut, ao nori crunch

autumn bonsai 22

grilled pineapple mousse, five spice blondie, kabocha cheesecake, orange chai ice cream, dark chocolate tree, maple tuile

cha omija 17

kinako omija bar, yuzu mousse, asian pear, omija jellies, makgeolli ice cream, perilla leaf tuile

nashi kakigori 18

nashi pear milk snow, sudachi compressed asian pear, koji cream sea foam, milk mochi, sudachi pear sorbet, corn ice cream, honeycomb candy

sorbet flight 11

seasonal sorbet flavors